

M. Louise Ninter

Never Fail Custard Pie

Line large pie pan with pastry.

Beat 4 whole eggs and add $\frac{1}{2}$ cup sugar to eggs and 1 tsp vanilla and pinch of salt. Beat well.

Scald $2\frac{1}{2}$ cups milk very very hot (until it starts to climb sides of pan) Pour over eggs and beat well. Pour

into unbaked pastry shell and sprinkle with nutmeg. Have oven temp. at 475°F and bake 5 minutes, reduce heat to 425°F and bake 10 minutes and that's it.

Just proof and very good.
The secret? - the milk must be
very very hot and oven at 475°
to start.